

## Ambivium makes OAD Top New Restaurants list

- Ambivium has been ranked as one of the Opinionated About Dining (OAD) guide's top-rated new European restaurants by diners from around the world who submit reviews to this publication.
- In addition, it is on the list of recommended establishments in the North American publication's Europe Top Restaurants 2023.
- This is a new distinction for Alma Carraovejas' gastronomic project, whose proposals are based on wine, and which is added to the revalidated Michelin Star, the Green Star and the Two Repsol Suns.

*Peñafilel (Valladolid), June 12<sup>th</sup>, 2023.*- [Ambivium](#) is on the map of the restaurants recommended by the Opinionated About Dining (OAD) guide, which held a dinner tonight in Madrid to announce the list of the Best Restaurants in Europe 2023. The event took place at Taller de Bombas in the Desde 1911 space, with a menu created by Spanish chefs who paid tribute to the cuisine of the coast. The restaurant review platform OAD had previously presented a list of the 30 best New European Restaurants of the year, in which Ambivium is ranked number 29.

This is the first time that Alma Carraovejas' gastronomic project has been included in this list based on reviews submitted by some of the most experienced diners in the world. The restaurant, six years old, continues to consolidate its maturity as a unique proposal and a national and international reference, thanks to its strong commitment to harmonies and the crossroads between the kitchen, the dining room and the sommelier. The liquid and the solid converge in its Cellarium tasting menu, based on preservation methods.

"We are really happy about our incursion into OAD, as it means being part of a new international exposure platform, so that diners from all over the world can get to know us through the only gastronomic listing that takes experience into account in its rating system," said Pedro Ruiz Aragonese, proud of this new recognition.

### What do the OADs award?

Since 2007, Steve Plotnicki has edited the Opinionated About Dining (OAD) guide as an extension of his food blog. Unlike other publications, OAD offers a diversity of voices, exposing itself as a public platform from which to share lists of select restaurants and gourmets from North America, Europe and Japan.

This detailed restaurant directory is the result of the opinions of more than 5,000 contributors, including chefs, restaurateurs, food critics and bloggers, to which a qualitative algorithm is applied.

In the words of its creator, OAD's criteria is "more objective and democratic and much less elitist than other international restaurant guides, it is a serious, dynamic and reliable alternative".

There are no prerequisites to join the Opinionated About Dining panel of experts, but the algorithm especially values the opinions of people who travel extensively in Europe, Asia and the United States and visit an average of 75-150 major restaurants per year. Their habits and level of dedication are what make them experts.

## Ambivium

Ambivium es la apuesta gastronómica de [Alma Carraovejas](#) en Peñafiel. Desde su origen en marzo de 2017 busca ofrecer una experiencia diferente en torno al vino. Pedro Ruiz decide poner en marcha este proyecto con la intención de crear un nuevo concepto de unión entre la cocina y el vino, entre la tradición y la innovación, y de convertirse en un referente gastronómico en la zona. El recorrido por la geografía mundial vitivinícola se inicia por la nueva Bodega Ambivium, ubicada frente al restaurante; y continúa por su laboratorio de armonías, su cocina, y su sala, que alberga una cristalería con más de medio centenar de modelos de copas. Cada uno de los detalles de la experiencia Ambivium trata de crear recuerdos únicos que perduren en la memoria de quienes la disfruten.

## Latest awards

- [‘Two Suns Repsol 2023’](#) por la Guía Repsol.
- [‘Winner of the national edition of X Copa Jerez’](#) Sherry wines.
- [‘Michelin Star, Green Star and Young Chef Award 2023’](#) by Michelin Guide.

## Photo Gallery: [Link](#)

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